

## CLASSIC ITALIAN CUISINE

### ANTIPASTI / APPETIZERS

<b>BARED CLAMS OREGANATA</b>	<b>\$12</b>
<b>FRIED CALAMARI</b>	<b>\$12</b>
<b>EGGPLANT ROLLATINI</b>	<b>\$10</b>
<b>MUSSELS STEAMED IN WHITE WINE &amp; GARLIC OR MARINIARA SAUCE</b>	<b>\$12</b>

<b>ASPARAGUS en CORROZA</b>	<b>\$11</b>
<b>WRAPPED WITH PROSCUITTO, AND MOZZARELLA. THEN LIGHTLY BREADED AND PANFRIED</b>	

<b>CIMINO'S MOZZARELLA di CASA</b>	<b>\$12</b>
<b>HOUSEMADE MOZZARELLA AND SLICED FARM FRESH TOMATOTES. LAYERED OVER A BED OF MESCULIN GREENS AND TOPPD WITH A BALSAMIC DRIZZLE. AND FRESH BASIL.</b>	

### INSALATA / SALADS

<b>CEASAR</b>	<b>\$8</b>
<b>CIMINO'S HOUSE SALAD</b>	<b>\$7</b>
<b>CAPRICE SALAD</b>	<b>\$11</b>
<b>CHOPPED FRESH MOZZARELLA, SUNDRIED TOMATO, BASIL, RED ONION AND ROASTED RED PEPPERS OVER MESCULIN GREENS WITH A PESTO DRESSING</b>	

### PRIMI PIATTI / PASTA

<b>PENNE ALA VODHA</b>	<b>\$16</b>
<b>FETTUCINI ALFREDO</b>	<b>\$17</b>
<b>ORECCHIETTE WITH BROCCOLI BABE &amp; SAUSAGE</b>	<b>\$18</b>
<b>RIGATONI BOLOGNESE</b>	<b>\$18</b>
<b>LINGUINI WITH RED OR WHITE CLAM SAUCE</b>	<b>\$21</b>

### SECONDI

<b>VEAL SCALLOPINI - MARSALA, FRANCESSE, OR PARMIGIANA</b>	<b>\$24</b>
<b>CHICKEN - MARSALA, FRANCESSE, OR PARMIGIANA</b>	<b>\$22</b>
<b>SOLE - FRANCESSE, SCAMPLI, OR OREGANATA</b>	<b>\$23</b>
<b>ZUPPA di PESCE</b>	<b>\$27</b>
<b>A BOUNTY OF SEAFOOD PREPARED WITH FRESH TOMATOES AND WHITE WINE SERVED WITH WARM FOCACCIA</b>	

### CONTORNI / SIDE DISHES

<b>BROCCOLI RABE</b>	<b>\$8</b>
<b>ESCAROLE</b>	<b>\$8</b>
<b>SPINACH</b>	<b>\$8</b>

**ALL SAUTEED IN GARLIC AND OLIVE OIL.**

## INNOVATIVE ITALIAN CUISINE

### ANTIPASTI / APPETIZES

**TONNO PESTO BRUSCHETTA** \$12  
PAN SEARED SPICED TUNA SERVED RARE AND SLICED OVER MESCULIN GREENS IN A MARTINI GLASS WITH A TOMATO BRUSCHETTA AND PESTO DRIZZLE

**FRUTTI di MARE** \$14  
AN ASSORTMENT OF FRESH GRILLED SEAFOOD WITH SHAVED FENNEL AND LEMON VINAIGRETTE

**SHRIMP RISSOTO CAGE** \$13  
LIGHTLY BREADED AND PAN SEARED OVER BABY GREENS AND TOPPED WITH A CAPER MAYO DRIZZLE

### INSALATA / SALADS

**INSALATA PERA** \$11  
SLICED PEARS, GORGONZOLA CHEESE, CANDIED ALMONDS, TOMATO, RED ONION, AND RASPBERRY VINAIGRETTE

**INSALATA FUNGHI RUSTICA** \$11  
GRILLED PORTOBELLO MUSHROOMS, EGGPLANT, AND GOAT CHEESE OVER BABY GREENS WITH A MUSHROOM VINAIGRETTE AND BALSAMIC DRIZZLE

### PASTA

**PAPPARDELLE AL FUNGHI** \$21  
FRESH PASTA WITH A MEDLEY OF PORCINI, PORTOBELLO AND WILD MUSHROOMS, SHAVED PARMIGIANO REGGIANO, AND PIGNOLI NUTS

**VONGOLE ALLA CALABRESE** \$22  
PAN STEW OF LOCAL CLAMS, SPICY ARTISAN SAUSAGE, AND TOASTED SWEET GARLIC OVER LINGUINE FINI PASTA

### SECONDI

**TONNO UNBRIACO** \$27  
CHIANTI DRUNKEN TUNA WITH QUATTRO FORMAGGIO RISSOTO AND SUNDRIED TOMATO PESTO VINAIGRETTE

**COSTOLETTA ALLA MILANESE** \$30  
BUTTERY CRISP FRIED VEAL CHOP TOPPED WITH AN ARUGULA, FRESH MOZZARELLA, RED ONION AND TOMATO SALAD WITH A PORT WINE REDUCTION

**POLLO INVOLTINI FUNGHI SUGO** \$25  
CHICKEN BREAST STUFFED WITH SUNDRIED TOMATO, MARSCAPONE CHEESE, PROSCUITTO, AND TOPPED WITH A MUSHROOM MADERIA REDUCTION

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# *CIMINO'S*

## *STEAK NIGHT*

### *HOUSE SALAD*

### *CHOICE OF ENTRÉE*

*STEAK BORDELAISE: SAUTEED SHELL STEAK TOPPED WITH A  
RED WINE DEMI AND HORSE RADISH MARSCAPONE CHEESE*

*\$25*

*STEAK PIZZIOLA: SHELL STEAK TOPPED WITH SAUTEED ONION,  
PEPPERS AND GARLIC IN A PINOT GRIGIO MARINARA SAUCE*

*\$25*

*STEAK DIANE: SHELL STEAK TOPPED WITH WILD MUSHROOMS,  
AND A BRANDY CREAM DIJON SAUCE*

*\$25*

*STEAK FLORETINE: SHELL STEAK MARINATED IN GARLIC, OLIVE OIL,  
& BASIL AND SERVED OVER A BED OF SAUTEED SPINACH*

*\$25*

*VEAL CARDINALE: GRILLED VEAL CHOP TOPPED WITH ROASTED RED  
PEPPERS, FRESH MOZZARELLA, AND A VEAL AU JUS*

*\$27*

*COSTOLETTA MILANESE: BREADED VEAL CHOP TOPPED WITH  
SAUTEED BROCCOLI RABE*

*\$27*

*COME JOIN US FOR HAPPY HOUR MONDAY- FRIDAY 4PM-7PM  
WITH DISCOUNTED COCKTAILS AND FREE HOR D'ERVES  
( AT THE BAR ONLY)*

*CIMINO'S*

*SEAFOOD FEST*

*\$24.00*

*HOUSE SALAD*

*CHOICE OF ENTRÉE:*

*GRILLED TUNA WITH A BALSAMIC DRIZZLE OVER  
SAUTEED BROCCOLI RABE*

*SAUTEED FLOUNDER, SHRIMP, SCALLOPS & CLAMS IN  
A PESTO CHARDONNAY SAUCE*

*ALMOND CRUSTED SALMON WITH A BAY SCALLOP AND  
SPINACH SAUCE*

*MUSSELS WITH SAUTEED WILD MUSHROOMS AND PLUM  
TOMATOES  
WITH A SPLASH OF SAMBUCCA AND FRESH BASIL, SERVED  
OVER LINGUINI*

*GULF SHRIMP WITH SUNDRIED TOMATOES IN A BRANDY  
SAUCE SERVED OVER MARSCAPONE & COCONUT RISOTTO*

*COME JOIN US FOR HAPPY HOUR, MONDAY- FRIDAY 4PM-7PM  
& ENJOY FREE HOR D'OURVES, AND DISCOUNTED COCKTAILS  
( AT THE BAR ONLY)*

# *CIMINO'S*

## *PASTA EXTRAVAGANZA*

*\$19.95*

*HOUSE SALAD*

*CHOICE OF ENTRÉE*

*PENNE ALA VODKA WITH CHICKEN*

*RIGATONI BOLOGNESE*

*ORECCHIETTE WITH ESCAROLE, WHITE BEANS &  
SAUSAGE IN A BROWN SAUCE*

*LINGUINI WITH WHITE OR RED CLAM SAUCE*

*CALAMARI & SCALLOPS PROVENCALE OVER LINGUINI*

*WILD MUSHROOMS, ASPARAGUS & PIGNOLI NUTS OVER ANGEL HAIR  
WITH  
A BRANDY CREAM SAUCE*

*ANGEL HAIR WITH MUSSELS IN A WHITE OR RED SAUCE*

*FETTUCCHINI PRIMA VERA IN A WHITE OR RED SAUCE*

*RIGATONI & SAUSAGE WITH A SUNDAY SAUCE*

*COME JOIN US FOR HAPPY HOUR MONDAY-FRIDAY 4PM-7PM  
FOR DISCOUNTED COCKTAILS AND FREE HOR D'ERVES  
(AT THE BAR ONLY)*

*Dessert + Coffee*

**CIMINO'S**  
**Ala carte lunch menu**

**Appetizers**

*Asparagus en carroza ( asparagus wrapped with proscuitto & mozzarella, lightly breaded and pan fried)	\$11
*Mussels in white wine & garlic or marinara sauce	\$12
*Shrimp Risotto Cake with a caper mayo drizzle	\$13
*Fried Calamari	\$12
*Clams Oreganata	\$12
*Shrimp Cocktail	\$12
*Soup of the Day	\$6

**Salads**

*Cimino's House Salad	\$8
*Ceasar Salad	\$9
*Pear Salad- mesculin greens, gorgonzola cheese, sliced pears, candied almonds, tomato, onion, and a raspberry vinagerette	\$12
*Tomato & Mozzarella Salad- fresh mozzarella, sun dried tomatoes, basil, red onion, roasted red peppers over mesculin greens w/ a pesto dressing	\$12
*Add Grilled chicken, shrimp or tuna to any salad for an additional charge	
*chicken \$3.00 *shrimp \$4.00 *Tuna \$5.00	

**Panini's**

*Grilled Chicken or Proscuitto, fresh mozzarella, tomato, roasted red peppers, pesto & a balsamic drizzle	\$14
*Grilled Eggplant, Zucchini, Onion, Tomato, & Gorgonzola with a sun dried tomato pesto	\$12
*Focaccia Caprese	\$10

**All Panini's are served with a side house salad**

**Served 12pm-4pm**